

3. Hand Washing Station



Provide:

- 5+ Gallon Food Grade Container
- Hand Soap
- Free Flow Spigot
- Paper Towels
- Catch Bucket
- Trash Bin

Push button spigots are not allowed!



Failure to provide proper hand washing stations may result in stand closure.



Hand sanitizer may NOT be used in place of hand washing.



4. Gloves

When handling ready-to-eat foods (buns/chips) wear gloves.

Always wash hands BEFORE putting on new gloves.

Discard gloves after: handling raw foods, sneezing/coughing in hands, changing tasks/work areas, touching face or when gloves are contaminated.

5. Food Equipment

Check Food Temperatures

Use a stem thermometer with an accuracy of 2°F and a range of 0°F– 220°F. Meat thermometers not allowed!



Hot and Cold Storage

HOT - Use Nesco units crock pots, steam tables. Not Stermos (i.e. chafing dishes)
COLD - Use cooler with ice or mechanical refrigeration



6. Dishwashing

If washing utensils onsite, use three dish tubs, set up in this order:

1. WASH



2. RINSE



3. SANITIZE



4. AIR DRY

(Do not towel dry)

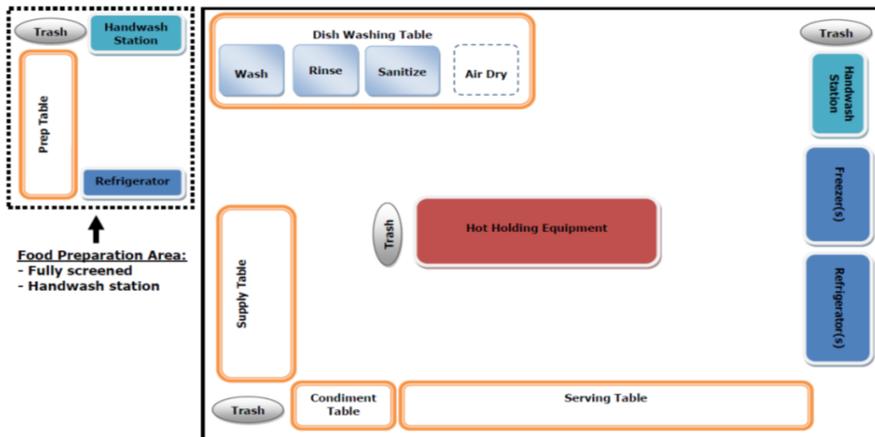
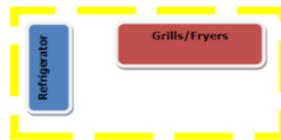
Have test strips to test check sanitizer concentration.

Food Stand Checklist

- Hand washing station(s) set-up before preparing or working with food
- Hot and cold holding equipment
- No ill workers or volunteers
- Raw animal foods stored separately
- Gloves, tongs, deli tissue on-site for staff
- Metal stem thermometer
- Overhead canopy or tent
- Foods protected with container covers or sneeze guards
- Grill or fryer areas roped off and outside canopy
- Sanitizer buckets/spray bottles (bleach, quaternary ammonium)
- Dishwashing set-up or spare utensils on-site if dropped or dirty
- Screened enclosure for onsite food preparation (chopping/cutting)
- Food and other items stored off of ground
- Place to dispose of wastewater (NOT in storm sewer or on ground)
- City of De Pere/State/LPHD permit posted in public view

Example Food Stand Layout

Cooking Area:
 - Roped off
 - Not under canopy
 - Handwash station nearby (less than 15 feet away)



Questions? Call 920.339.4054

TEMPORARY FOOD STANDS: KEY POINTS



Public Health
 Prevent. Promote. Protect.
 De Pere Health Department

De Pere Health Department

335 S. Broadway De Pere, WI 54115

Email: deperehealth@mail.de-pere.org



1. Approved Source

All food must be from an approved source. Home-prepared foods are NOT allowed. Water must be from a potable source.

2. Temperatures

Minimum Cook Temperatures

Poultry and Stuffed meats	165°F
Ground meats (i.e. hamburger)	155°F
Pork	145°F
Seafood	145°F
Other potentially hazardous foods	145°F
Commercially precooked foods (precooked brats, hot dogs)	135°F



- Keep cold foods at or below **41°F**
- Keep hot foods at or above **135°F**
- Reheat food to at least **165°F** within **2 hours**
- Cool foods rapidly from **135°F** to **41°F** within **6 hours**.